



ARADA

Restaurant & Bar

Where the warmth of Ethiopia meets the heart of Lenexa. From slow-cooked stews and hand-torn injera to single-pour spirits and celebratory platters — every dish tells a story. Come gather, share, and taste something extraordinary.

 12838 W 87TH STREET PKWY, LENEXA, KS 66215

 (913) 488-9086

FOOD MENU

AUTHENTIC ETHIOPIAN CUISINE

TIBS CORNER

Lega Tibs – Beef

\$24

Tender cubes of prime beef sautéed with onions, jalapeño, fresh rosemary, and Ethiopian spiced butter. Juicy and aromatic.

Derek Tibs – Beef

\$25

Well-done lean beef sautéed with onions, jalapeños, garlic, and traditional herbs until perfectly crisp at the edges.

Gel Tibs

\$27

Beef cooked in its own natural fat with rosemary, onions, and house spices — rich, bold, and deeply satisfying.

Gaslight – Beef

\$24

Prime beef cubes seasoned with awaze, herbal butter, and house spices. Can be ordered raw, medium, or well done.

Mulu Asa

\$28

Whole tilapia seasoned with berbere, onions, garlic, and tomatoes, pan-fried to golden perfection. Served with injera.

Lega Tibs – Goat/Lamb

\$27

Tender cuts of goat or lamb sautéed with onions, jalapeño, fresh rosemary, and Ethiopian spiced butter. Rich and fragrant.

Derek Tibs – Goat/Lamb

\$28

Well-done goat or lamb sautéed with onions, jalapeños, garlic, and traditional herbs. Boldly spiced with a satisfying char.

Gaslight – Goat/Lamb

\$27

Cubes of goat or lamb seasoned with awaze, herbal butter, and spices. A classic raw-meat preparation. Can be ordered to preference.

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Restaurant & Bar ♦ Authentic Ethiopian Cuisine

LUNCH & DINNER

VEGAN, VEGETARIAN & MEAT LOVERS

VEGAN / VEGETARIAN CORNER

Vegi-Combo \$27

A vibrant spread of seasonal vegetarian stews — shiro, misir, gomen, tikil gomen, and more — arranged on injera. Wholesome and full of flavor.

Shiro Feses \$22

Silky roasted chickpea flour stew slow-simmered with onions, garlic, berbere, and Ethiopian butter. Creamy, comforting, and deeply savory.

Tegabino \$18

Yellow split peas cooked in a mild, fragrant sauce with onions, turmeric, ginger, and a subtle blend of herbs. Light and delicately spiced.

MEAT LOVERS CORNER

Tire Siga – Beef \$22/lb

Freshly cut raw beef served with mitmita spice and awaze dipping sauce. An authentic Ethiopian tradition — priced per pound.

Tire Siga – Goat \$25/lb

Premium raw goat served with mitmita and awaze. Lean, fresh, and true to Ethiopian tradition. Priced per pound.

Kitfo \$26

Finely minced extra-lean beef seasoned with niter kibbeh and mitmita. Served with ayib and gomen. Raw, medium, or well done.

Kitfo Special \$30

Our signature kitfo mixed with spiced collard greens and ayib — a richer, more complex expression of this Ethiopian classic.

Gored Gored \$25

Cubed prime beef tossed with awaze, mitmita, onions, jalapeño, and spiced butter. Served in bold cubes — raw, medium, or well done.

Chocolate – Beef \$24

Marbled beef slow-cooked in a rich, dark sauce of onions, berbere, and house spices until deeply caramelized and tender.

Chocolate – Goat/Lamb \$26

Goat or lamb slow-braised in a rich, dark berbere and onion sauce until fall-off-the-bone tender. A bold and warming dish.

Godin Kurt \$14/lb

Cubed raw beef served with mitmita and injera — a time-honored Ethiopian specialty. Bold, elemental, and unapologetically authentic. Per pound.

GODIN TIBS — SIGNATURE PLATTERS

Godin Tibs – Regular \$25

Our house specialty tibs — cubed beef sautéed with caramelized onions, house spice blend, and niter kibbeh. Served with injera.

Godin Tibs – Special \$35

An elevated version with a larger cut, extra herbs, awaze, and a rich side of ayib and gomen. A true feast.

Godin Tibs – VVVIP \$55

The ultimate expression — premium cuts, our signature spice rub, sizzled with Ethiopian herbal butter, greens, and ayib. Reserved for the bold.

Combination Platter 2 ENTRÉE \$30

Your choice of any two entrées arranged on a shared injera platter — perfect for exploring the menu together.

STEW CORNER

STEW & TRADITIONAL FAVORITES

Meat Combo

A generous sampler of Arada's finest meat stews — key wot, gomen besiga, and tibs — arranged on a bed of injera. The perfect introduction.

\$27

Kikil – Goat

Bone-in goat slowly simmered in a mild, aromatic broth with onions, garlic, jalapeño, and ginger. Warming and deeply flavored.

\$22

Gomen-Besiga

Collard greens braised with tender beef, onions, garlic, and Ethiopian spiced butter — a hearty, earthy classic served with injera.

\$25

Key Wot – Beef

Slow-cooked beef stew in a rich, deep-red berbere sauce with onions, garlic, and niter kibbeh. Bold, spiced, and satisfying.

\$22

Doro Wot

Ethiopia's beloved national dish — free-range chicken legs slow-cooked for hours in a dense berbere and kibbeh stew, served with a hard-boiled egg and ayib. A celebratory classic.

\$28

Qwanta Firfir

Ethiopian-style dried beef (qwanta) sautéed in a light berbere sauce and tossed with torn injera. Chewy, smoky, and packed with flavor.

\$26

Tibs Firfir

Pan-seared beef tibs mixed with shredded injera, jalapeño, and spiced butter — a savory, satisfying staple with layers of texture.

\$25

⚠ CONSUMER ADVISORY

The following items on our menu can be ordered raw or undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

- Kitfo – Beef
- Dulet – Beef
- Gored Gored – Beef
- Godin Kurt
- Gaslight – Beef
- Gaslight – Goat
- Tire Siga – Goat

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DRINK MENU

SINGLE POUR — ALL DRINKS

WHISKY & SPIRITS

Johnnie Walker Double Black	\$7.99
Johnnie Walker Green Label	\$10.99
Johnnie Walker Gold Label	\$9.99
Johnnie Walker Black Label	\$5.99
The Balvenie 14yr	\$10.99
The Balvenie 12yr	\$9.99
Hennessy	\$7.95
Bourbon	\$9.95
Chivas 12	\$6.99
Cointreau (Cointrue)	\$5.95
E & J Brandy	\$5.99

TEQUILA, GIN & MORE

Casamigos	\$6.99
Don Julio Bianco	\$6.99
Don Julio Reposado	\$6.99
1800 Tequila	\$6.99
Ocho Tequila	\$7.99
Patron Silver	\$6.99
Tequila Rose	\$5.99
Gordons Gin	\$5.99
Wine – Glass	\$7.99

BEER

Draught Beer	\$3.99 / \$8.00
10oz / 24oz	
All 12oz Beers	\$4.99

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Bar & Restaurant ♦ Lenexa, KS

BOTTLE PRICE MENU

FULL BOTTLE SERVICE

WHISKY & SCOTCH

The Balvenie 14yr	\$175
Johnnie Walker Green Label	\$175
Johnnie Walker Gold Label	\$150
Johnnie Walker Double Black	\$120
Johnnie Walker Black Label	\$120
Chivas 12	\$120
Hennessy	\$150
Bourbon	\$150
E & J Brandy	\$100

TEQUILA, GIN & MORE

Don Julio Blanco	\$150
Don Julio Reposado	\$150
Casamigos	\$130
Patron Silver	\$120
Ocho Tequila	\$120
1800 Tequila	\$120
Tequila Rose	\$100
Gordons Gin	\$80
Cointreau (Cointrue)	\$100
Wine – Bottle	\$40

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Bar & Restaurant ✦ Authentic Ethiopian Cuisine & Full Bar
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